

## CLAIMS

1. A fresh tea leaf powder which is obtainable by collecting a fresh leaf and/or a stem of tea plant (scientific name *Camellia sinensis*), followed by freeze-drying and subsequent milling the same.  
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2. A fresh tea leaf powder which is obtainable by collecting a fresh leaf and/or a stem of first harvested tea and/or second harvested tea of tea plant (scientific name *Camellia sinensis*), followed by freeze-drying and subsequent milling the same.  
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3. The fresh tea leaf powder as claimed in claim 1 or 2 which is obtainable by, collecting said fresh tea leaf and keeping under shade conditions after collecting, followed by freeze-drying and subsequent milling the same.  
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4. A processed and treated tea leaf, a treated vegetable, a treated fruit or a treated flower which is obtainable by treating a tea leaf, a vegetable, a fruit or a flower with the fresh tea leaf powder as claimed in any of claims 1 to 3.
5. A tea extract, a vegetable extract, a fruit extract or a flower extract which is obtainable by treating an extract or a slurry of a tea, a vegetable, a fruit or a flower with the fresh tea leaf powder as claimed in any of claims 1 to 3.  
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6. A tea extract, a vegetable extract, a fruit extract or a flower extract prepared from the processed and treated tea leaf, the treated vegetable, the treated fruit or the treated flower as claimed in claim 4.  
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7. Tea aroma, vegetable aroma, fruit aroma or flower aroma which is obtainable by collecting an aroma compound from the tea extract, the vegetable extract, the fruit extract or the flower extract as claimed in claim 5 or 6.

5 8. Food or drink comprising the tea extract, the vegetable extract, the fruit extract or the flower extract as claimed in claim 5 or 6.

9. Food or drink comprising the tea aroma, the vegetable aroma, the fruit aroma or the flower aroma as claimed in claim 7.

10 10. A cosmetic comprising the tea extract, the vegetable extract, the fruit extract or the flower extract as claimed in claim 5 or 6.

11. A cosmetic comprising the tea aroma, the vegetable aroma, the fruit 15 aroma or the flower aroma as claimed in claim 7.

12. A method of preparing a processed and treated tea, a treated vegetable, a treated fruit or a treated flower, each treated with a fresh tea leaf powder, which comprises adding the fresh tea leaf powder as claimed in any of claims 1 to 3 to a tea, a 20 vegetable, a fruit or a flower.